Avanti

AVANTI PRODUCTS DIVISION OF THE MACKLE CO. INC.
P.O. BOX 520604 - MIAMI FLORIDA 33152

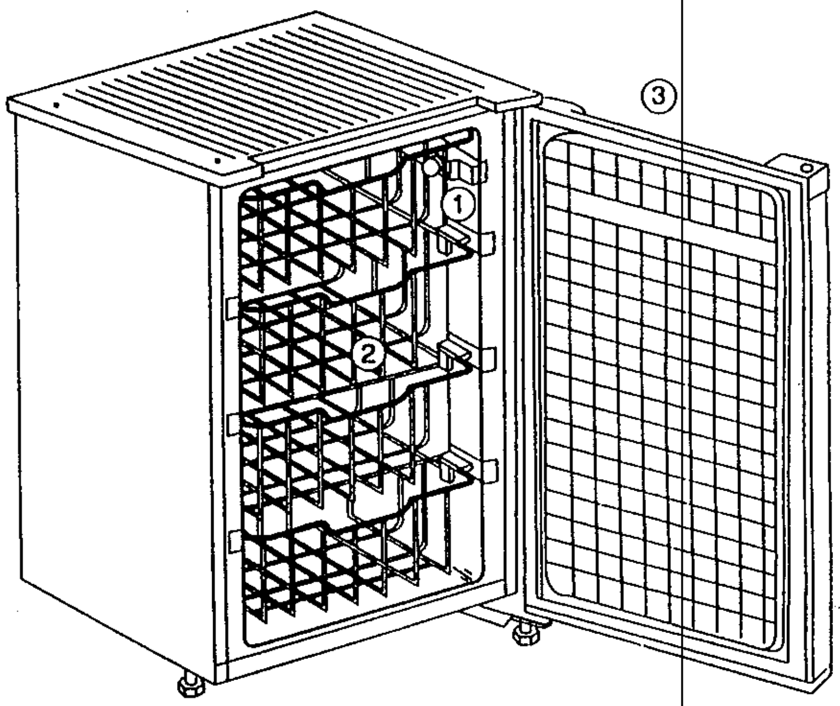
USER'S GUIDE
COMPACT FREEZER

Record serial number and model number of this appliance in space provided below

Serial Number ________
Model Number 310 VFYWH

Retain these numbers for reference

P-3212384



1- Thermostat box
2- Wire shelf
3- Freezer door

Dear user,

This guide is prepared to assist you in using your freezer which is manufactured with great care in most recent technology with the highest efficiency.

Please read this guide carefully before starting up your freezer.

CHOOSING THE PROPER SITE FOR YOUR FREEZER

Place your freezer, as far away as possible from sources of heat like the stove, central heating radiator, electric stove or oven. (It should be at least 30-40 cm away)

Place your freezer whose one side is at least 5 cm away from the wall.

Make sure that there is a free distance above the top of the appliance.

The location you will chose for your freezer should be if possible, away from sun rays by means of curtains, blinds and the like.

Place your freezer in a place without humidity. Do not prevent the circulation of air in the room. The room temperature should be more than +8 °C. Otherwise, it is not appropriate for your freezer.

If you place your freezer near a refrigerator, make sure that the refrigerator is at least 2 cm away.

Make your freezer stay level by adjusting the screw legs against probable uneven parts of the floor.

ELECTRICITY CONNECTION

The plug of your refrigerator is a grounded plug and you must connect it to a grounded socket outlet.

Have a qualified electrician connect a grounded socket outlet, if necessary. This appliance should be properly grounded for your safety.

• An extension cord should not be used.

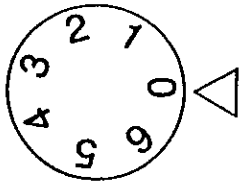
STARTING UP AND TEMPERATURE ADJUSTMENT

Clean the interior of the cabinet before starting up (see CLEANING).

After being sure that there is electricity in the socket then put the plug into the socket.

Turn the temperature switch to a sufficient place. The compressor will begin to work. The temperature positions are indicated from 1 to 6 on the temperature selector (the dial on the temperature switch)

0 indicates closed
1 indicates the least cold
6 indicates the coldest position



Note (1): The first running of your freezer may last approximately 12 hours. This is not an error.

Note (2): While your freezer is running if you open the door, wait until 2 to 3 minutes for the second opening.

FOR YOUR SAFETY

Do not put the bottles which contain any kind of liquids and concentrations in the cabinet. Otherwise, these bottles lead to many injuries. This is because they may explode due to expanding liquids.

Do not put flammable and explosive chemicals in your freezer.

In order to eat frozen fruit, ice-cream or sweet, keep them a couple of minutes outside against a possible danger of cold burnt.

DEFROSTING

When there is excessive frost (appr. 7 to 8 mm) on the evaporator from time to time depending on the opening-closing frequency of the door, defrost your freezer.

When you take your excessively cold food out of the cabinet, they will be protected during the period of defrosting. Also, it will be appropriate to wrap the frozen food in 3 or 4 layers of newspaper and to keep them a cold place.

Follow the defrosting method below
- -pull out the power plug,
- -remove the shelves,
- -leave the door ajar,
- -after starting the defrost process, use an ice scraper supplied with your freezer to clean the frost.

CAUTION

Never scratch the ice with sharp or pointed utensils like a knife or a screwdriver. Otherwise you may perforate the evaporator and cause cooling gas leaks. In such cases the warranty is no longer valid. Ice must defrost by itself. The water of the frost fill into a pool at the bottom of your freezer. With the help of a sponge, discharge the pool and dry it completely.

CLEANING

After pulling out the power plug from the socket, clean your freezer.

During cleaning process, do not use flammable or corrosive material like gasoline, thinner and acid. Do not clean it using corrosive material (powder and cleaning agents) of the market. Wipe it with lukewarm soap water and dry it.

If you are going to clean the gaskets, use only luke warm water.

Be careful not to splash and let the water in the box of thermostat.

During the period of cleaning, it will be appropriate to wrap the frozen food in 3 or 4 layers of newspaper and to keep them in a cold place.

When the cleaning is completed place the plug in the socket again. 4 hours later, put the frozen foods again in the cabinet.

PERIODS OF DISUSE

If you will not use your appliance for sometime, defrost, clean and wipe the cabinet dry, leave the door ajar during this period, disconnect the freezer from the wall outlet.

DO NOT CALL SERVICE UNNECESSARILY

-If you freezer is not working,
1. The plug may not be completely pushed in the socket.
2. There may be no current in the socket outlet or the fuse may be defective.

-If the compressor is not working,
1. There may be an overload on the compressor engine. In this case, pull the plug out. Try to place it back and to start your freezer after waiting for 12 minutes.

IF YOUR FREEZER RUNS LONGER AND MORE OFTEN THAN NECESSARY

1. The door of your freezer may be opened too frequently or left open for a long period or the temperature selector (thermostat) may be set to an unnecessarily cold temperature.
2. The condenser may need cleaning or the circulation of air around the condenser may be insufficient. (It is not valid for hidden condensered freezer).

IF THE FOOD IS NOT COLD ENOUGH

1.Temperature selector may be at an insufficient position or the door may be left open for a long period of time.
2. The circulation of air may be blocked because the shelves are too full.

IF YOUR FREEZER EMITS ODOR

1. Place your odorous food in covered receptacles.
2. Clean the inside of your freezer.

RULES TO BE OBEYED

It is extremely important for the food to be frozen to be fresh and of best quality.
The food should be divided into portions which prepared in accounts suitable for use at one time.
Even though the food is frozen for a short time, it should be wrapped to prevent the loss of water, contacting with air.
The materials used for packaging should resist cold, humidity, tearing, emitting odour, fat, acid, but not contact the food with air. In addition, it should be manufactured for use in freezers and cover the food well.
Put in your food first onto the floor of your freezer.
Do not put in new food near the already frozen ones.
Find the capacity from the operating introductions.
We recommend that you act according to the values given in the tables. Do not re-freeze the food which you have taken out of the freezer and thawed except for ready cooked meals. Consume them within 24 hours.

REQUIRED MATERIALS FOR PACKAGING

Isolation foil which resists cold
Sticker
Rubber band
Pen

PACKAGING

Cover the food with wrapping material (polyethylene or aluminium foil), taking care that no air is left inside.
The packages to be frozen should be sticked a label on which the frozen date, quantity, expiry date and max. preservation period are written. In case receptacles without cover are used, they should be wrapped with aluminium foil on top and closed by a rubber band.

THAWING

According to the kind of the food or use of it, applications are as follows
In the refrigerator
Heat in an oven (with/without fan)
In a microwave oven
At the room temperature

FREEZING OF MEAT, SAUSAGES AND SALAMI

We remind you that fatty meat can be preserved for a shorter period in comparison to lean meat. Lean meat should be preferred if possible and rested.

PREPARATION

Meat should be portioned in appropriate sizes to be consumed. The thickness of the meat should not exceed 11 cm. Care should be taken so that sharp pieces of bones do not tear off the packaging wrap. Otherwise, it will cause loss of taste and of water in the meat.
The preservation period is shown in table. The preservation period of lean meat is as 2 times longer as that of fatty one.

ATTENTION

Do not re-freeze the food which you have taken out of the freezer thawed, expecting that it is cooked.

PRELIMINARY COOKING

The thawed meat is able to be cooked as the fresh one is.

RESTING PERIOD

If the meat is fresh, newly cut, resting it for a period of time (see table) will help it become softer. It will be useful to ask you butcher how long the meat you will buy has been rested.

POULTRY AND GAME ANIMALS

All poultry and game animals can be frozen.

They should be thoroughly cleaned *(clean feathers, burn downy feathers)*. The wings and legs should be fastened to the body before placing it the freezer section. Offals are wrapped separately and frozen in a separate place.
Cleaned poultry should be placed in the refrigerator. Smaller ones should be wrapped as a whole, whereas bigger ones should be wrapped as portions.
Game animals should be divided into parts 24 hours later from cutting. The meat added an extra fat can be preserved up to 3 months, while lean meat can be preserved up to 12 months. So, it will be useful to add some fat into the meat after thawing it.

PACKAGING

To preserve meat, game and poultry, cover them with polyethylene or aluminum bag/foil, taking care that no air is left inside.

PRESERVING PERIOD

See table

ATTENTION

DO NOT RE-FREEZE THE FOOD YOU HAVE TAKEN OUT OF THE FREEZER AND THAWED.

FISH

Fish should be frozen if only if they are very fresh or at best when they are newly fished.

PREPARATION.

Fish should be frozen immediately after cleaning the inside. Gills, fins, tail in testiness and seals (if any) should be removed before hand.
Big fish (at least 1 kg) should be portioned according to the use and the smaller ones could be frozen in sufficient quantities.
Fresh fish is frozen without packaging in 1 to 2 hours. Later it is dived into a salty water to make some ice on it. If the fish is fatty, add 5 gr lemon juice acid in the water and then, it should be packed immediately.

PACKAGING

Care should be taken that the wrapping material properly covers the foods. Air inside the packages should be removed before closing them.

PRESERVING PERIOD

See Table. Lean fish can be kept in the freezer for a longer period than fatty fish. You are required to obey the values in Table.

VEGETABLES

A majority of vegetables can be frozen. Lettuce, cress, raw potatoes,radishes, garden radishes and onions are vegetables which are not suitable for freezing.

PRE-SCALDING

Vegetables which are cleaned and cut in proper sizes are dipped into the boiling water. Pre-scalding before freezing prevents the loss of vitamin (C) colour changes and quality degradation of vegetables.
For pre-scalding: After boiling about 5 liters of water, vegetables which are cleaned and cut in proper sizes are dipped into the boiling water in a wire basket. The period of dipping should be set as 2 to 5 minutes according to the hardness of vegetables.
(See table)
Vegetables are dipped into cold water after the pre-scalding process and washed. The boiling water is also used for many times.

PACKAGING

Polyethylene bags are generally for vegetables. Plastic receptacles are also used to preserve vegetables such as parsley, spinach.
The portions should be max. 1 kg.

PRESERVING PERIOD

See table

FREEZING FRUIT

Mature fruit should be frozen (but not too much mature). Some fruit whose colour is lost easily should be pre- scalded and sterilized before freezing. Frozen fruits can be used as an ingredient of a gel, sweet, marmalade. It is possible to freeze fruit with or without sugar according to the method of use.

Frozen fruit with sugar keep its odour and taste.

PACKAGING

Fruit with sugar should be frozen in covered plastic receptacles, whereas fruit without sugar should be frozen in polyethylene bags.

PRESERVING PERIOD

See Table

PREPARATION FOR THE PURPOSE OF USE

To eat as fruit, fruit can be frozen either with sugar or without.
As an ingredient for sweets such as gel, marmalade and the like, fruit can be used normally by thawing.
As an ingredient for pie, fruit should be thawed completely before using. But, thawed fruit should be used for only pie. As an ingredient for cake or pastry, fruit should be frozen without sugar. When using it, fruit should be put on the pastry and after pouring some sugar on it, it should be cooked.

FREEZING MILK AND DAIRY PRODUCTS

Freezing milk and dairy products and yogurt, mayonnaise, cream clotted crem are not suitable for freezing.
Egg should not frozen with its shell. Othervise it breaks.

For this reason, its yolk and albumen (the white) should be frozen either by mixing together completely or separately. It will be appropriate to add some salt or sugar to prevent them make too concentrated.

PACKAGING

Yolk and albumen can be frozen in polyethylene receptacles.

PASTRY

All kinds of cakes should be frozen when they are fresh (It will be reasonable to make them warm). Deserts such as gateau, savarin, vacherin should be packaged carefully after freezing.

PACKAGING

Desserts should be wrapped in aluminium foil (see THAWING PERIOD). Polyethylene receptacles are suitable for cakes. Pastry should be frozen in a plastic foil (When using aluminium, it is hard to detach pastry from aluminium foil).

THAWING

If thawed cakes are cooked at 150 to 200 °C in 5 to 10 minutes in aluminium foil, they will be fresh with respect to ones thawed at the temperature of room. Pie and cream, especially, should be thawed at the room temperature.

COOKED DISHES

Descried spices should be added to cooked dishes after thawing.
Preserving period depends on used fat.
All kinds of fat except for park and peanut are suitable freezing.

PACKAGING

Liquid meal can be packaged in plastic container and the rest in polyethylene foil or bag.

TABLE 1

FOOD TO BE FROZEN	PERIOD (MONTH)	PREPARATION AND QUANTITY OF THE FOOD	THAWING AND PREPARATION	RECOMMENDATIONS
Calf meat	12 months	2.5 kg portions	Thaw portions larger than 1.5 kg and cook as fresh meal.	Put spices when frozen. Then cook until 250 °C. Rinse the pan with water beforehand. This lengthens cooking time.
Salami	3-4 months	Package only in small portions	Thaw and use as fresh salami.	Separate slices with folio
Poultry animals Duck Goose Turkey Chicken Arm beet	4-6 months	Separate head and legs. Freeze inner parts separately.	Open the package. Thaw according to size and weight for 6-12 hours at room temperature for 2-3 hours in cold water. Cook as fresh meal Use as fresh without thawing.	
Wildfowl Pheasant	12 months	Flay skin and freeze in portions	Thaw for 5-6 hours at room temperature.	
Rabbit	12 months		Cook as frozen or as fresh.	
Fish Trout	3 months	Remove scales, wash and dry. Slice if big.	Cook without thawing.	
Pike	2 months	Remove scales. wash and dry.	Cook without thawing.	Cut into small pieces as you wish.
Carp	2 months	Remove scales wash and dry. Slice if big.	Cook without thawing.	Cut into small pieces as you wish.
Anchovy Mackerel Horse Mackerel	4-6 months	Remove scales wash and dry. Slice if big.	Cook without thawing.	

TABLE 2

FOOD TO BE FROZEN	PERIOD (MONTH)	PREPARATION AND QUANTITY OF THE FOOD	THAWING AND PREPARATION	RECOMMENDATIONS
Plum	10 months	Wash rape and hard fruits. Remove corns. Freeze with or without syrup.	Use as frozen or thawed according to usage.	
Peach	10 months	Immerse rape and hard fruits into boiling water, take them out. Peel cut into two or four, remove corns. Freeze with syrup.	Thaw for 5 hours at room temperature or for 8 hours in the refrigerator or heat with syrup.	Citron juice prevents darkening.
Egg	10 months	Mix with some sugar or salt. Do not shake.	Thaw at the room temperature or in the refrigerator.	Can be used in fried cooks.
Yolk	10 months	Mix with some sugar or salt.	Thaw at the room temperature or in the refrigerator.	
Egg white	12 months		Thaw at the room temperature or in the refrigerator.	Can be used in cakes and sweets
Large bonita tunny	4 months		Cook either with or without thawing.	
Vegetables Cauliflower	12 months	Peel string, cut into pieces and wash. Precooking time:3 min.	Cook without thawing. Remember it will take less time.	To preserve its color, add some salt.
Fresh beans	12 months	Remove string, cut into pieces and wash. Precooking time:1-2 min.	Cook without thawing. Remember it will take less time.	
Green Cabbage	12 months	Remove leaves. Precooking: 2 min. Cut into pieces as you like.	Cook without thawing. Remember it will take less time.	
Carrot	12 months	Prepare fresh carrot. Pre-cooking 2-3 min.	Use as fresh.	Prepare in slices or thin pieces. Freeze small ones as a whole.

TABLE 3

FOOD TO BE FROZEN	PERIOD (MONTH)	PREPARATION AND QUANTITY OF THE FOOD	THAWING AND PREPARATION	RECOMMENDATIONS
Cake dough	2-3 months	Prepare as usual.	Thaw and use as usual.	
Ready made meals	3 months	Prepare as usual. Freeze containers.	Put the container in hot water and heat as desired.	
Frints Apricot	8 months	Choose rape, hard ones with or without corns (peeled or not) Freeze in syrup.	Thaw for 5 hours at room temperature or for 8 hours in the refrigerator.	Syrup:for sweet fruits use 540 g sugar/liter. Boil and cool syrup before using. The fruits should be completely covered with syrup.
Strawberry	10 months	Wash fresh, rape ones. If necessary, cut into pieces. Freeze with or without syrup.	Thaw for 3 hours at room temperature or for 5 hours in the refrigerator.	On pies use frozen ones. For this purpose, freeze strawberries separately on a tray and then pack them into a bag.
Blackberry	10 months	Clean and wash. Freeze with or without syrup.	Thaw for 3 hours at room temperature or for 5 hours in the refrigerator.	On pies use frozen ones. Heat with syrup for use in compottes.
Rasberry cake	10 months	Wash fruits, freeze with or without syrup	Thaw for 3 hours at room temperature or for 5 hours in the refrigerator.	Use as frozen on pies fruit milk and yogurt.
Black or red currant	10 months	Wash fruits. Remove stalks Freeze with or without syrup.	Thaw for 3 hours at room temperature or for 5 hours in the refrigerature.	Use as frozen according to usage.
Cherry	10 months	Wash fruits. Remove stalks. Freeze with or without syrup. (peeled or not)	Use as frozen or thawed according to usage.	

TABLE 4

FOOD TO BE FROZEN	PERIOD (MONTH)	PREPARATION AND QUANTITY OF THE FOOD	THAWING AND PREPARATION	RECOMMENDATIONS
Butter	4-6 months		Thaw at the room temperature or in the refrigerator.	Pack first with oil paper and then with aluminium folio.
Cheese	6-8 months	Put folio between slices if any.	Thaw at the room temperature or in the refrigerator.	
Cream	6 months	Raw or beaten.	Thaw at the room temperature or in the refrigerator.	
Meals made out of flour Pastry Bread	6 months	Pack when fresh and freeze.	Thaw at the room temperature or heat in an oven with moderate temperature. You can put the frozen toaster bread directly into the toaster.	Wet the bread before putting into the oven, or put a cup of water into the oven so that the surface will be toasted.
Spange cake	6 months	Pack when fresh and freeze.	Thaw for 1-2 hours at room or for 5-10 min. in oven with moderate temperature.	If you pack the cake with folio, you can cook and freeze with the same package.
Fermented cake	6 months	Pack when fresh and freeze immediately.	Thaw for 2 hours at room temperature or for 10 min. in oven with moderate temperature.	
Doughs Layered dough	2-3 months	Prepare as usual.	Thaw at room temperature and prepare as usual.	
Fermented dough	2-3 months	Prepare as usual.	Thaw at room temperature and wait until it smells out.	

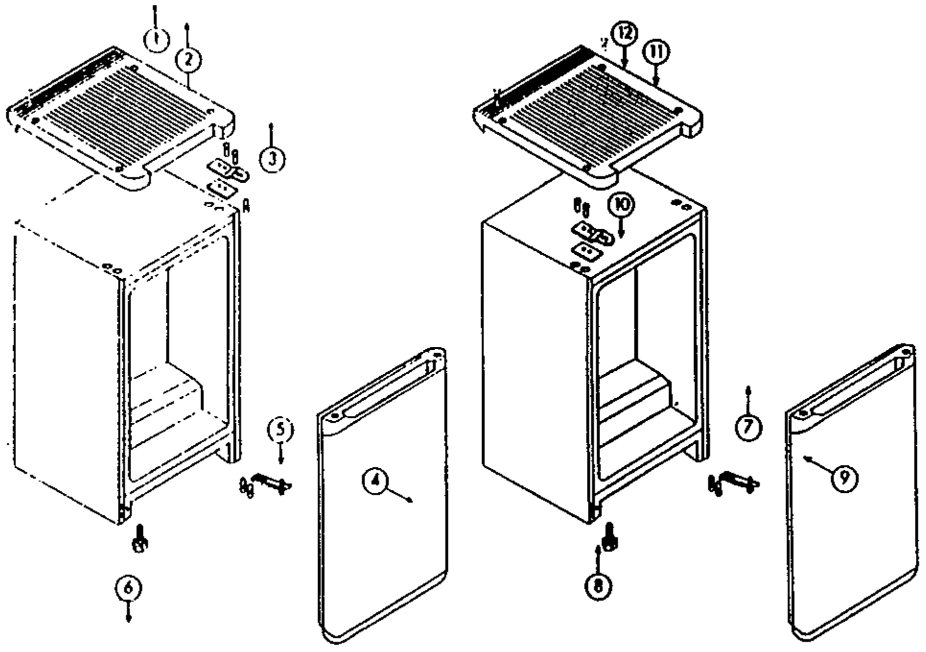
TABLE 5

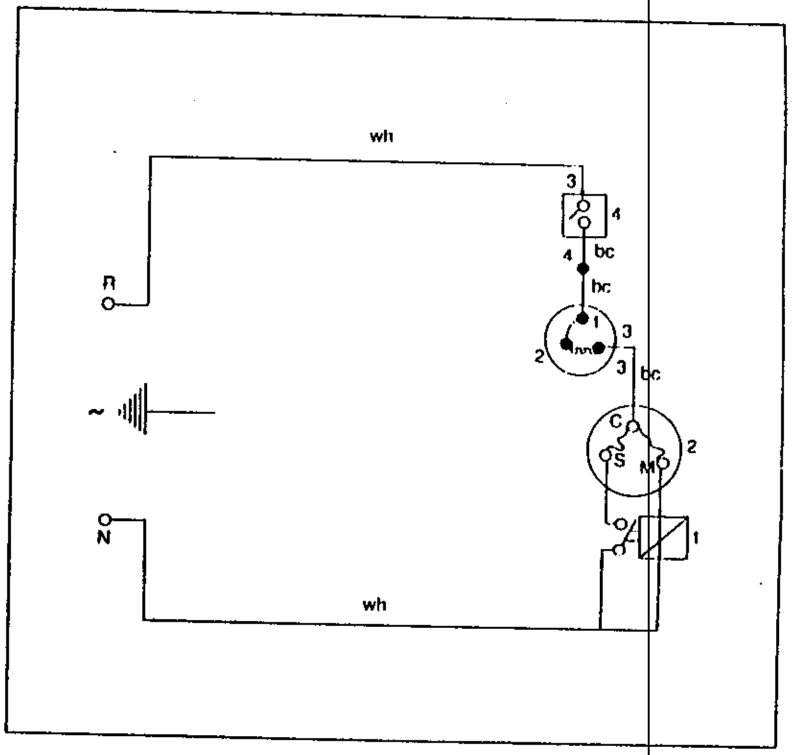
FOOD TO BE FROZEN	PERIOD (MONTH)	PREPARATION AND QUANTITY OF THE FOOD	THAWING AND PREPARATION	RECOMMENDATIONS
Cucumber	12 months	Wash fresh, hard and fleshy cucumbers and freeze in whole or in pieces after peeling. Do not boil.	Use as fresh after thawing.	
Peppers	12 months	Remove seeds, wash. Pre-cooking 2-3 min.	Use as fresh without thawing.	You can freeze the peppers also after stuffing them
Mush room	12 months	Clean them (if not very big), wash. Pre-cooking 2-3 min.	Use as fresh without thawing.	
Tomato	6 months	Fresh hard ones in whole DO NOT COOK.		You can easily peel frozen tomatoes.
Arm beet	12 months	Use fresh and hard beet cook. Pell and slice.	Use as fresh without thawing.	
Tomato paste	12 months	Prepare paste or grate	Use as frozen or thawed.	Pour paste into containers then remove the frozen chunk and preserve in bags
Okra	12 months	Freeze fresh ones without washing.	Wash and use as usually.	
Sausage Sirlain steak	3-4 months 8-10 months 12 months	1 kg packages The slices should be of max 2 cm thickness.	Thaw and use as fresh sausage. Cook it with spicer as frozen.	Separate slices with folio.
Chops	10-12 months	2.5 kg portions	Thaw until pieces fall apart Cook as usual.	Freeze and package portions separately.(Thus you

CHANGING REVERSIBLE DOOR

This refrigerator has been built with the door hinges on the right. If you wish to change the opening direction, follow the instructions below.

1- Remove the upper plate (2) by removing the closing pins and the screws (1).
2- Remove the bolts (3) of the upper hinge. Carefully lift the door (4) and place it on a padded surface to prevent scratching.
3- Remove the lower hinge bolts (5) by removing its bolts. In order to achieve this procedure, lift your refrigerator to a sufficient height from the front side by the help of somebody.
4- Remove the adjustable leg (6) and fit it to the other side (7).
5- Fit the lower hinge to the left corner (8).
6- Set the door (9) to its place making sure the hinge pin enters the bushing in the door bottom section.
7- While holding the door in the closed position, loosely secure the upper hinge (10) using the bolts removed in STEP 2.
8- Before tightening these bolts, make sure the top of the door is level with the cabinet top. Avoid over-tightening these bolts. Tighten both until they are just snug, then turn another one-half turn
9- Set the upper plate (11) to its place.
10- Fit the screws and the closing pins (12) of the upper plate.





1- RELAY
2- COMPRESSOR
3- OVERLOAD PROTECTOR
4- THERMOSTAT

bc- black
wh-white

REFRIGERATOR AND FREEZER PRODUCT WARRANTY

FULL ONE YEAR WARRANTY

For the first year after purchase and use within the continental United States by the original consumer, Avanti Product, Inc., will at its option, repair or replace any part of the AVANTI Refrigerator or Freezer which proves to be defective in material or workmanship under normal use. In commercial or rental application, the warranty period is ninety (90) days. During this period, Avanti Products will provide all parts and labor necessary to correct such defects, free of charge, so long as the appliance has been installed and operated in accordance with the written instructions furhisned with the appliance.

The customer will be responsible for cost of service calls resulting from problems considered Normal Responsibilities of User (See paragraph so entitled).

To obtain service on your Avanti Refrigerator or Freezer, refer to the Directory of Avanti Authorized Appliance Service Stations and call the closest company for inspection and repair of the appliance under the terms of this warranty. All Avanti Appliances of 3.5 cubic foot capacity or less must be brought/sent to the applicable service shop for repair.

LIMITED SECOND THROUGH FIFTH YEAR COMPRESSOR WARRANTY

For the second through fifth years of use, Avanti Products will make available a replacement compressor as may be required due to failure. In commercial or rental use, this additional limited compressor warranty is one (1) year and nine months. Any and all labor charges for determination of cause of failure, installation of the replacement compressor and transportation / handling charges for shipment of the replacement compressor will be the responsibility of the user.

Cartage charges for moving the appliance to a service shop (as may be required) and back to the user's home will also be the user's responsibility.

EXCLUSIONS

Avanti Products shall not be responsible for content losses, incidental or consequential damages resulting from the failure of the product to conform to any express or implied warranty. In addition, Avanti Products is not responsible for service calls which do not involve defects in material or workmanship or other external causes such as abuse, misuse, inadequate power supply or Acts of God. Therefore, cost of replacement or repair of the following items, parts or labor, will not be considered warranty repairs:

1- Evaporator doors.
2- Evaporator door springs and / or frames.
3- Inner door panels (includes plastic door shelves) and chest freezer lid liners.
4- Door shelf rails and / or supports.
5- Vegetable crisper.
6- Vegetable crisper covers (glass or plastic).
7- Light bulbs and/or plastic housings.
8- Plastic cabinet liners.
9- Punctured evaporators which will void the warranty on the complete refrigerating system, i.e. compressor, condenser, evaporator and related tubing.

This warranty does not apply in Hawaiian Island, U.S. Virgin Islands, Puerto Rico and/or any foreign country.

NORMAL RESPONSIBILITIES OF USER

1- Proper installation and use of the appliance in accordance with instructions supplied with the Refrigerator or Freezer.
2- Replacement of light bulbs.
3- Repair of damage to finish.
4- Proper connection to power supply of sufficient voltage.
5- Replacement of blown fuses.
6- Repair of loose connections or defect in house wiring.
7- Accessibility of the appliance to the service technician for repair.

The user must keep a copy of the Bill of Sale, or Payment Record verifying the purchase date to validate this warranty.

AVANTI PRODUCTS, DIVISION OF THE MACKLE CO., INC. P.O. BOX 520604- MIAMI, FLORIDA 33152